



SUBSTITUTE SPECIFICATION

Title

Flour Products having Multi-Flavor, Multi-Variety, and Rich Nutrition

Cross Reference of Related Application

- 5 The present invention claims priority of a foreign patent application in the People Republic of China having an application data of 08/05/2002 and an application number of 02266040.2.

Background of the Present Invention

Field of Invention

- 10 The present invention relates to flour products having multi-flavor, multi-variety, and rich nutrition, and more particularly to the flour products that are able to renovate and replace the conventional ones.

Description of Related Arts

- 15 Regarding to the convention flour products, varieties are rarely renovated, flavors remains unchanged, and nutrition is far from complete and prefect. In view of the current flour products such as steamed bun, meat stuffed bun, mooncake, cake, sweet dumpling, dessert, instant noodle, noodle, and all Chinese light meal, it is found that although there are a lot of varieties, the flavors have not changed much. Most of them only have natural, salty, and/or sweet taste as before. Although sometimes there are
20 some differences in terms of taste and nutrition, it depends on the changing of filings for example shrimps, meat of birds, or pork. It is becoming harder and harder for the taste of such flour products to meet the growing requirement of people for delicious food.

Summary of the Present Invention

The main object of the invention is to renovate a taste of traditional Chinese flour products which only have natural, salty, and/or sweet taste. A serial flour products having multi-flavor, multi-variety, and rich nutrition, is produced by adding a certain amount of juice, granules, fine granule, or powder of one or more flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, or condiments into dry, wet or yeasted flour, and adding a certain amount of water and then producing a series of semi- or finished bean products. The oriental flour product can have composite material; the flavor thereof can be composite flavor; the nutrition can be composite nutrition; for a single new product, the flavor can be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition, for the flour products, the flavor can be single-flavor and signal nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

Another object of the invention is to provide a combination of the flour products and filing, such as meat granules, contained therein, which is single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

Another object of the invention is to provide a flour product having multi-flavor, multi-variety, and rich nutrition, which is produced by adding a certain amount of juice, granules, fine granules, or powder of more than one flavor materials, and then adding a certain amount of water.

Brief Description of the Drawings

Fig. 1 is a schematic view of one embodiment of the invention showing a process of the invention.

Fig. 2 is a schematic view of another embodiment of the invention showing another process of the invention.

Detailed Description of the Preferred Embodiment

Referring to Fig. 1, an oriental flour product having single-flavor, multi-variety, and rich nutrition, is produced as following:

preparing a certain amount of flour;

5 adding a certain amount of juice, granules, fine granules, or powder of one flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, and condiments into the flour;

adding certain amount of water and mixing;

producing a semi-finished product; and

10 producing finished product.

With reference to Fig. 2, an oriental flour product having multi-flavor, multi-variety, and rich nutrition, is produced as following:

preparing a certain amount of flour;

15 adding a certain amount of juice, granules, fine granules, or powder of one flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, and condiments into the flour;

adding certain amount of water and mixing;

producing a semi-finished product; and

producing finished product.

20 The produced semi or finished product is novel food. It not only effectively improves the color, smell, and taste of such kind of bean products, but also adjusts the nutritious combination thereof, and also increases the quality and level thereof. It sets up a new generation of serial foods being convenient, useful, and various.

Compared with conventional flour products, the tastes and nutrition of the novel products are much improved and increased, keeping original natural, salty, and/or sweet taste thereof. A novel serial products having multi-flavor, multi-variety, and rich nutrition can be produced through combing different raw materials and flavor material.

5 More than one different flavor materials or the juice, granules, fine granules, or powder thereof are mixed together to create a new combination. The product can have composite material. The flavor thereof can be composite flavor. The nutrition can be composite nutrition. For a single new product, the flavor can be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite
10 nutrition. For the flour products, the flavor can be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

One skilled in the art will understand that the embodiment of the present invention as shown in the drawings and described above is exemplary only and not intended to be limiting.

15 It will thus be seen that the objects of the present invention have been fully and effectively accomplished. It embodiments have been shown and described for the purposes of illustrating the functional and structural principles of the present invention and is subject to change without departure from such principles. Therefore, this invention includes all modifications encompassed within the spirit and scope of the following
20 claims.